

YOUR RESPONSIBILITIES AS A Prep Cook

One of the most important parts of this manual is this explanation of your job duties. You need to know exactly what your position requires so that you understand your role in the (your restaurant) team. Please read the following pages very carefully. If you have any questions about these responsibilities, see your supervisor or manager immediately.

As a Prep Cook, you should . . .

- Prepare food based on restaurant recipes and safe, sanitary practices
- Cook foods evenly and season accordingly
- Ensure foods have been thoroughly cooked
- Prepare ingredients based on the recipes
- Make sure ovens, grills, and other cooking appliances are achieving the correct temperatures
- Provide assistance to other cooks
- Trim meat
- Supervise kitchen staff
- Help plan menus
- Bake cakes, pastries, rolls, breads, etc.

OUR EXPECTATIONS FOR A Prep Cook

We set high performance standards for all of our employees, but we feel it is only fair to let you know upfront what we expect from you. Below you will find our expectations for expeditors and for all employees.

We expect our Prep Cooks to . . .

- Actively look for ways to help customers. Your job directly affects our guests' satisfaction with their dining experience, so you should always be trying to find ways to make the dining experience more pleasant for our guests.
- Maintain high levels of sanitation and cleanliness in our back area. Most problems with food-borne illnesses can be traced to poor sanitation in these areas. You need to prevent this from becoming a problem for us.